

The background of the cover features a large white triangle pointing downwards, centered on a white background. The top and bottom corners of the cover are filled with overlapping geometric shapes in two shades of red: a vibrant red and a lighter, semi-transparent red. The text is centered within the white triangle.

ARIZONA BAKING & PASTRY **STAR EVENT GUIDE** **20202021**

Arizona Baking & Pastry STAR Event

Arizona FCCLA has adopted its own menu that will be used for the Baking & Pastry STAR Event, a National Leadership Conference (NLC) qualifying event. This formula will be used for the 2021 State Leadership Conference. The rubric found in the [2020-2021 National Competitive Events Guide](#) for the Baking & Pastry STAR Event will be used for evaluating the preparation of the provided recipes.

New this Year

New this year, the Baking & Pastry STAR Event will be an individual event and not a team event. Chapters will be able to submit up to three (3) individuals to compete in this event during the 2021 State Leadership Conference. As a reminder, members must be Level 3 – see the National Competitive Events Guide for a full list of qualifications for this event.

Procedures for Virtual Competition

In the event of a virtual competition, this event will consist of a preliminary round and finals round. All members registered for this event will compete in the preliminary round. The preliminary round will consist of a baking and pastry knowledge exam comprised of fifty (50) questions. This exam will be administered through an online platform on March 5, 2020.

On March 8, 2020, Arizona FCCLA will notify the twenty (20) members with the highest exam scores who will move on to the finals round and will be responsible for preparing the provided menu. These individuals will be responsible for recording a video, not to exceed seventy (70) minutes in length, of themselves preparing the provided formula using the recipes listed. Arizona FCCLA will not provide any ingredients to execute the provided menu. It is the responsibility of the adviser and / or participant to secure the ingredients and tools necessary to successfully execute the provided formula. Please note, Arizona FCCLA has provided some alternative ingredients that can be used in lieu of special ingredients in the event that such ingredients cannot be accessed.

One hundred sixty-five (165) minutes will be provided for food production. Participants must present each batch in its finished state. Participants must be present in the video at all times – this allows for two options (1) set up a camera with the entire workspace visible, or (2) have a designated camera person who will follow the participant around the work area, ensuring the participant is visible at all times. See the [Recording & Uploading Instructions](#) on the Arizona FCCLA website for more information on video requirements. Participants will also be required to provide a PDF copy of their completed timeline for evaluation. Participants must also supply the following pictures: one (1) picture of all twelve (12) garlic rolls, one (1) picture of all nine (9) buttermilk biscuits, one (1) picture of all twenty-four (24) cookies, and one (1) picture of all six (6) cream puffs.

National Qualifiers

The top three (3) participants during the finals round of the 2021 State Leadership Conference will qualify for the National Leadership Conference.

Procedures for a Tie on the Exam

In the event of a tie that hinders the determination of the top twenty (20) scoring participants on the baking and pastry knowledge exam, an FCCLA knowledge exam will be administered. Only those students who have the tied score and are subject to the cut-off mark of 20th place will have to take the FCCLA knowledge exam. The FCCLA knowledge exam will be comprised of twenty-five (25) questions based on FCCLA knowledge. The participant (or participants, if more than one place is at stake) with the highest exam score will qualify for the finals round. In the event of a tie on the FCCLA knowledge exam that still hinders the determination of the top twenty (20) participants to move on to the finals round, the participants with the highest score on the FCCLA knowledge exam with the shortest time will qualify to compete in the finals round.

Garlic Rolls

400 / 375

Yield: 12 x 2 oz

56 g	Sugar
13 g	Instant yeast
266 g	Warm water
1	Egg
69 g	Oil
7.5 g	Salt
440-497 g	All-purpose flour
	Egg, for egg wash
As needed	Garlic salt

Buttermilk Biscuits

400 / 375

Yield: 9 – 3" diameter biscuits

277 g	Bread flour
277 g	Pastry flour
6 g	Salt
18 g	Baking powder
4 g	Baking soda
27 g	Sugar
194 g	Butter, cold
375 g	Buttermilk

Chocolate Chip Cookies

375 / 325

Yield: 24 uniform size

147 g	Butter, room temp
113 g	Sugar
113 g	B. Sugar
2 g	Salt
91 g	Eggs, room temp
6 g	Vanilla
285 g	All-purpose flour
4 g	Baking soda
357 g	Chocolate chips

Choux Pastry

425 – 15 min / 350 – 15-20 min

Yield: 6 – 3” cream puffs

1 cup	Water
½ cup	Butter
1 cup	Flour
4	Eggs

Chantilly Cream

2 cups	Heavy cream
2 Tbsp	Granulated sugar
1 tsp	Vanilla

ARIZONA FAMILY, CAREER AND COMMUNITY LEADERS OF AMERICA

1535 W Jefferson St, Bin 42, Phoenix, AZ 85007

Phone: (602) 542-3040 | director@azfccla.org

www.azfccla.org



FCCLA®
ARIZONA